TUSCAN CHICKEN

Buffet or Plated

SALAD

CEASAR SALAD
Crisp Romaine with Parmesan Cheese, Garlic Crouton, and a Creamy Caesar Dressing

ENTREE

TUSCAN CHICKEN
Pan Seared Chicken Breast in a Homemade Parmesan Cream Sauce served with Roasted Red Potatoes, Herbed Zucchini Squash, and Crispy Garlic Bread

DESSERT

LEMON CAKE

$16 PP++
FILET MIGNON
Buffet or Plated

SALAD
CEASAR SALAD
Crisp Romaine with Parmesan Cheese, Garlic Crouton, and a Creamy Caesar Dressing

ENTREE
TUSCAN CHICKEN
Pan Seared Chicken Breast in a Homemade Parmesan Cream Sauce served with Roasted Red Potatoes, Herbed Zucchini Squash, and Crispy Garlic Bread

DESSERT
LEMON CAKE

$29 PP++
PAN SEARED SALMON

Buffet or Plated

SALAD

SPINACH SALAD

Spinach complemented by Fresh Strawberries, Feta Cheese, and Pecans

ENTREE

PAN SEARED SALMON

Atlantic Salmon pan seared with Cajon Seasoning and a Lemon Butter Cream Sauce served with Potatoes Dauphinoise, Roasted Garlic Asparagus, and a Dinner Roll

DESSERT

RED VELVET CAKE

$18 PP++
BEEF OR CHICKEN FAJITAS
Buffet or Plated

SALAD
CHOPPED SOUTHWESTERN SALAD
Iceberg Lettuce with Black Olives, Crispy Tortilla Strips, and Mexican Cheeses

ENTREE
BEEF AND CHICKEN FAJITAS
Marinated and Grilled Beef or Chicken with Grilled Veggies, Charro Beans, Cilantro Lime Rice, and Warm Flour Tortillas

DESSERT
CARROT CAKE

$18 PP++